



A WORLD OF WINES FEATURED AT VERANDAH GRILL DINNER

AUGUSTA, Ga. (July 2, 2007) – Wines from Austria, Italy, Portugal and the United States will bring an international flavor to an intimate wine dinner at The Verandah Grill on Thursday, July 26, 2007.

Executive Chef Bradley Czajka of The Verandah Grill has collaborated with Eric Norviel of Quality Wine & Spirits to create a five-course culinary adventure with specially selected wines to accompany each dish. The dinner price is \$65 per person, plus tax and gratuity. A reception featuring hors d'oeuvres and Bisol Prosecco Jeio NV begins at 6:30 p.m. and seating for dinner is at 7:00 p.m. The setting will be the intimate and elegant Champions Suite, and reservations are limited. Throughout the evening, Norviel will lead a discussion on the wines and will be available to answer questions concerning the food and wine pairings as well as the origins, inspirations and processes of winemaking.

“Our wine dinners are always an exciting opportunity for The Verandah Grill to introduce our guests to wines they might not normally be exposed to, allowing them to expand their horizons. We are so excited to have expert Eric Norviel as our honored host for the evening to share his knowledge and insight with our diners,” says Chef Czajka.

July 27 Menu

Confit of Sablefish with Baby Beet Salad
Freie Weingartner Riesling 2003

Cold Smoked Squab with Pancetta, Fennel & Fingerling Hash
with Tasso-Collard Ravioli
Sawbuck Chardonnay 2005

Duck Trilogy
Crispy Spring Roll of Duck Confit, Chanterelles and Pickled Vegetables
Bouquet of Baby Greens wrapped in Duck Pastrami
Pan Seared Duck Breast on Summer Corn “Crème Caramel”
Lucas & Lewellen Pinot Noir 2005

Frozen Callebaut Chocolate Hemisphere
with Macaroon and Dried Cherry Sauce
Broadbent Madeira Rainwater NV

The evening will begin with a sampling of the Bisol Prosecco Jeio NV, a fairly soft Italian sparkling wine with hints of a creamy mousse and subtle tropical fruit flavors of pineapple and kiwi. During the first course of the meal, a bone dry Freie Weingartner Riesling 2003 from Austria with hints of white pepper, slate and wet stone will be paired expertly with Confit of Sablefish with Baby Beet Salad. Californian Sawbuck Chardonnay 2005 with hints of cream, butter, peach and pear will round out the second course featuring Cold Smoked Squab with Pancetta. The Duck Trilogy will be enhanced by the essence of Bing cherries and mushroom layers in the Lucas & Lewellen Pinot Noir 2005 from California. The nutty and sweet honey notes of the Portuguese Broadbent Madeira Rainwater NV will be a delicious accompaniment to the Frozen Callebaut Chocolate Hemisphere with Macaroon and Dried Cherry Sauce.

Norviel became interested in the wine industry while he was working at Augusta's Bistro 491 during college. The restaurant had an extensive wine list that he enjoyed sharing with guests to enhance their dining experience. Norviel's love for wine and exceptional customer service led to his promotion to wine steward and floor manager, where he took great pleasure in learning more about and participating in wine tastings with the area wine representatives. In addition to working at Bistro 491, Norviel's former consulting position with Atlanta Wholesale Wine increased his expertise in the wine industry.

Quality Wine & Spirits only includes international wines of the highest quality and craftsmanship in their portfolios. Each year only a small percentage of new producers and suppliers are added to the Quality Wine & Spirits profile.

To reserve a space at this intimate wine dinner event, please contact The Verandah Grill at (706) 396-2620. The next wine dinner will be held on August 23, 2007 with host Brett Kathey of Icon Estates.

The Partridge Inn, managed by The West Paces Hotel Group, is known for its distinctly southern details, including beautiful verandahs, classic columns, stately magnolia trees and unparalleled personal service. The hotel encompasses 145 individually decorated executive rooms, studios and deluxe suites, a fitness center, an outdoor swimming pool and high-tech meeting facilities. The Partridge Inn's signature restaurant, The Verandah Grill, offers fine dining and live jazz. For more information or reservations at The Partridge Inn or The Verandah Grill, located at 2110 Walton Way, please call (706) 737-8888 locally or 1-800-476-6888 toll-free. Other information may be found by visiting the Partridge Inn's Website at www.partridgeinn.com.

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